

AMENDMENTS TO THE CLAIMS:

Please amend the claims as follows:

Claim 1 (Currently Amended) A process for preparing ~~shelf stable~~ fruit spread, wherein the process does not include the addition of a sugar, sweetener, pectin or gum, with no added sugar, ~~said process~~ comprising the steps of:

- (i) preparing fruit pulp by crushing fruits,
- (ii) incubating the pulp with 0.75-1.25% pectolytic enzyme of enzyme activity 1590 units/ml of PolyGalactouronase and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 20 to 40 minutes ~~2-4 hours at a temperature of 27-40°C~~ to allow the pulp to liquefy ~~and~~ thereby lowering the viscosity of the pulp by 60-80%; [,]
- (iii) heating of the enzyme treated pulp to inactivate the enzyme with ~~proper~~ mixing to attain a temperature of 65-75°C followed by ~~with~~ immediate cooling to at room temperature of 27-30°C and ~~, followed by~~ filtration through muslin cloth to get strained fruit juice; [,]
- (iv) concentrating the strained fruit juice by employing vacuum evaporation using thin film evaporator at the temperature of 40-45°C with system pressure (vacuum 22-24 inches) to obtain high total soluble solids of 70-72° Brix; ~~(70-72° Brix) fruit juice concentrate,~~
- (v) ~~preparing a less viscous fruit pulp by crushing fruits and~~ incubating the fruit juice concentrate ~~pulp~~ with 0.75-1.25% pectolytic enzyme of enzyme activity – 1590 units/ml of PolyGalactouronase and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 20-40 minutes to reduce the viscosity of the fruit pulp by 30-50%; [,] and
- (vi) mixing 20 to 30% ~~required quantity~~ of the fruit juice concentrate ~~(20-30%)~~ ~~of step (in vitro fertilization)~~ with the liquefied fruit pulp of step (v) to obtain a mixture having

total soluble solids content from 30-45°Brix, followed by boiling the mixture to obtain get a fruit spread of 68-70° Brix.

Claim 2 (Currently Amended) The process of A ~~process as claimed in~~ claim 1 wherein the fruits are selected from jack fruit, papaya, apple, banana, guava, mango and Zizyphus mauritiana Lamk and ber (~~Zizyphus mauritiana Lamk~~)

Claim 3 (Currently Amended) The process of A ~~process as claimed in~~ claim 1 wherein liquefaction of pulpy fruits is done to the extent of 40-70% pulp viscosity reduction by the addition of a pectinolytic enzyme viz. ~~Pectinase~~ [Enzyme activity in terms of Polygalacturonase (PG) 1590 units/ml and Pectin methylesterase (PME) 17.7 units/gm] to get the liquefied fruit juice.

Claim 4 (Currently Amended) The process of A ~~process as claimed in~~ claim 1 further comprising the step of subjecting the fruit juice concentrate of step (v) ~~wherein the liquefied and filtered fruit juice is subjected~~ to vacuum concentration by using thin film evaporator at the temperature of 40-45°C with system pressure (vacuum 22-24 inches) to obtain high total soluble solids of 70-72° Brix (~~70-72° Brix~~) fruit juice concentrate.

Claim 5 (Canceled)

Claim 6 (Canceled)

Claim 7 (New) The process of claim 3 wherein the pectinolytic enzyme comprises Pectinase, wherein the enzyme activity in terms of Polygalacturonase is 1590 units/ml and Pectin methylesterase is 17.7 units/gm.